



Combining the flavors of North Italy and South Sicily

The Causi Family
Serving Delaware for over 38 years.

We Thank You for your patronage.

~ PIZZA ~

WHITE PIZZA WITH OLIVE OIL AND GARLIC

Lg 16"

SPINACH RICOTTA MOZZ. TOM	\$17.95
BROCCOLI RICOTTA MOZZ. TOM	\$17.95
GRANDMOM PIZZA <i>fresh plum tomato, basil, fresh mozzarella and olive oil</i>	\$16.95
WHITE PIZZA WITH GARLIC, OIL & RICOTTA.....	\$17.95
BUFFALO CHICKEN PIZZA <i>grilled chicken, buffalo sauce, mozzarella cheese and blue cheese dressing</i>	\$18.95
SOUTHWESTERN ABC <i>chicken, bacon, asiago cheese and cherry tomatoes</i>	\$19.95
ARUGULA & PROSCIUTTO PARMA <i>with plum tomato</i>	\$21.95
CHICKEN ALFREDO <i>with traditional alfredo sauce</i>	\$19.95
HAWAIIAN PIZZA <i>mozzarella cheese, sauce, ham and pineapple</i>	\$18.95
HOLIDAY VEGGIE PIZZA <i>mushroom, spinach, broccoli, ricotta, green peppers and diced tomatoes</i>	\$21.95
ARTICHOKES AND ROASTED PEPPERS <i>with plum tomato and mozzarella</i>	\$19.95

NEW YORK STYLE

NAPOLEON <i>plain round</i>	\$13.95	GLUTEN FREE PIZZA-12"	\$10.95
SICILIAN PIZZA THICK CRUST PIZZA.....	\$15.25	PERSONAL PIZZA.....	8.95
PLAIN <i>tomato sauce & grande cheese</i>		PERSONAL MARGHERITA <i>fresh mozzarella and basil</i>	10.95
MYSTIC PIZZA <i>choice of 5 toppings-pay for 4</i>	\$21.95		

~ TOPPINGS ~

\$2.00 Each

Anchovies, Sweet Peppers, Bacon, Green Peppers, Onions, Genoa Salami, Pepperoni, Extra Cheese, Meatballs, Tomatoes, Ham, Sausage, Mushroom, Black Olives, Roast Peppers

****Special Items Require Half Hour****

~ PERSONAL STROMBOLI \$9.95 ~

EXTRA TOPPINGS: \$1.00

ITALIAN *ham, capicola, salami, grande cheese*

MEATBALL *homemade meatball, grande cheese*

PEPPERONI *pepperoni, grande cheese*

STEAK *fresh steak, grande cheese*

~ KIDS MENU \$7.95 ~

under 10

CHICKEN FINGERS WITH FRIES

PERSONAL CHEESE PIZZA

SPAGHETTI WITH ONE MEATBALLS

PERSONAL PIZZA WITH PEPPERONI

PENNE WITH BUTTER & ONE MEATBALLS

~ APPETIZERS ~

SAUSAGE & BROCCOLI RABE ALLA PALERMO <i>sautéed broccoli rabe with sausage</i>	\$11.95
BROCCOLI RABE WITH SHRIMP <i>sautéed broccoli rabe and jumbo shrimp</i>	\$14.99
FRIED CALAMARI <i>calamari golden fried squid with side of homemade marinara</i>	\$11.95
ITALIAN FLAG ANTIPASTI <i>(serves two) broccoli rabe, fresh mozzarella, roasted red peppers and E.V.O.O.</i>	\$13.95
TIMBALLO DI MELANZANE <i>layers of thinly sliced eggplant, fresh pasta and mozzarella cheese in a blush sauce</i>	\$9.95
CALAMARI ALLA NAPOLENTANA <i>squid sautéed in garlic, capers, wine and marinara sauce</i>	\$12.00
MUSSELS FRA DIAVOLO (BIANCO or ROSSO) <i>mussels fra diavolo or a white wine lemon and butter sauce</i>	\$9.95
VONGOLE POSILLIPO (RED OR WHITE) <i>little neck clams in a white wine lemon and butter sauce or marinara</i>	\$10.95
MOZZARELLA STICKS <i>mozzarella sticks lightly battered and golden fried served with side of homemade marinara</i>	\$7.95
BRUSCHETTA A PINZIMINO <i>fresh roman tomatoes and basil, with garlic and extra virgin olive oil topped with fresh mozzarella, served over grilled bread</i>	\$6.95
HOME MADE MEATBALLS <i>2 nice sized truly homemade meatballs served with tomato sauce and mozzarella</i>	\$6.95
ROASTED ARTICHOKE (serves two) <i>sliced prosciutto, fresh mozzarella and olives drizzled with E.V.O.O.</i>	\$14.95
BROCCOLI BITES (10) <i>served with Ranch Dressing</i>	\$8.25
CAPPELLINI FRITTI <i>breaded rounds of angel hair pasta baked with prosciutto and mozzarella</i>	\$8.95
SHRIMP COCONUT <i>served with chili sweet sauce</i>	\$11.95

~ SALADS/SOUP OF THE DAY ~

HOUSE SALAD <i>mixed greens, tomatoes, red onions, cucumbers and kalamata olives</i>	\$5.99	with chicken.....	\$10.95
CHEF SALAD <i>crisp lettuce with tomatoes, ham, turkey, provolone cheese, hard boiled eggs, cucumbers (sweet peppers and onions optional)</i>	\$9.95		
ANTIPASTO SALAD <i>assorted Italian meats and cheeses with house dressing</i>	\$9.95	chopped.....	\$11.95
CRABMEAT AND ASPARAGUS <i>grilled asparagus, roasted peppers and jumbo lump crabmeat over arugula with a balsamic vinaigrette</i>	\$13.95		
CAESAR SALAD.....	\$5.99	with chicken.....	\$11.95
		with shrimp.....	\$15.95
ARUGULA, GORGONZOLA AND ROASTED PEPPERS <i>in a lemon vinaigrette</i>	\$11.25	with shrimp.....	\$15.95
INSALATA CAPRESE <i>fresh mozzarella, tomato slices and roasted peppers with basil and E.V.O.O.</i>	\$11.25		
SOUP OF THE DAY.....	\$4.95		

~ PASTA ~

Served with tossed salad

FETTUCCHINE CARBONARA <i>pancetta bacon with shallots in a parmesan cream sauce over fettuccine</i>	\$13.95
TAGLIOLINI ALIA NAPOLETANA <i>fresh pasta in a marinara sauce with basil</i>	\$12.00 with MB or Sausage 14.99
TAGLIOLINI AGLIO E OLIO <i>fresh pasta sautéed with virgin olive oil and garlic</i>	\$13.95
<i>Anchovies and black olives upon request</i>	
FETTUCCHINE BOLOGNESE <i>our award winning meat sauce served over fresh pasta</i>	\$13.25 with MB or Sausage 15.25
PENNE ALLA VODKA (SPECIALTY OF THE HOUSE)	\$12.95 with chicken.....\$15.95 with shrimp.....\$17.95
<i>pure vodka with prosciutto in a blush cream sauce over penne pasta</i>	
FETTUCCHINE ALFREDO <i>fettuccine tossed in</i>	\$11.99 with chicken.....\$14.99 with shrimp.....\$16.99
<i>our rich cream sauce</i>	
CAVATELLI CON SAUSAGE & SPINACH <i>short pasta sautéed with sausage, spinach, garlic,</i>	\$14.95
<i>cherry tomato and E.V.O.O. with a touch of parmigiano cheese</i>	
GNOCCHI AL POMODORO E BASILICO <i>potato dumplings in a light marinara sauce with fresh basil</i>	\$13.95
TORTELLINI SOPHIA LOREN <i>cheese tortellini with prosciutto and sun dried tomatoes in a blush cream sauce</i>	\$13.95
PENNE AL PISTACHIO <i>penne pasta sautéed with pancetta bacon and</i>	\$13.95
<i>shallots in a pistachio cream sauce</i>	
RAVIOLI DELLA NONNA <i>homemade cheese ravioli with choice of marinara or meat sauce</i>	\$ 13.95
GNOCCHI GORGONZOLA <i>gorgonzola cream sauce, dried cherries and balsamic garnish</i>	\$14.95
CAVATELLI CON BROCCOLI RABE <i>broccoli rabe, garlic, touch of red pepper flakes</i>	\$14.95
<i>tossed with cavatelli pasta E.V.O.O</i>	
PENNE AI BROCCOLI E SPINACH <i>penne pasta, spicy olive oil, fresh broccoli, spinach and</i>	\$14.95
<i>parmigiano cheese</i>	

(Whole Wheat Pasta or Gluten Free Available for an Extra Charge)

~ FORNO (BAKED DISHES) ~

MANICOTTI <i>baked manicotti with tomato sauce or meat sauce</i>	\$13.95
LASAGNA <i>homemade lasagna with lean ground beef and ricotta cheese, topped with tomato sauce &</i>	\$14.95
<i>mozzarella cheese</i>	
BAKED PENNE <i>penne tossed with ricotta tomato sauce with melted mozzarella cheese</i>	\$13.95
STUFFED SHELLS <i>baked stuffed shells with tomato or meat sauce</i>	\$13.95

~ PARMIGIANA ~

served with a side of pasta of your choice

VEAL.....	\$16.95	EGGPLANT.....	\$13.95
CHICKEN	\$15.95		

~ CHICKEN ~

served with a side of angel hair, spaghetti or penne pasta and a tossed salad

FRANCESE chicken breasts dipped in a egg wash then sautéed..... <i>in a garlic lemon wine sauce and artichokes</i>	\$17.95
PICCATA sautéed chicken breast with white wine, lemon and capers over spinach.....	\$17.95
MARSALA sautéed chicken with Kennett mushrooms in Marsala Florio wine sauce.....	\$17.95
GENOVESE chicken sautéed in white wine topped with roasted red peppers, fresh spinach and..... <i>melted mozzarella cheese</i>	\$17.95
CHICKEN SALTIMBOCCA ALLA ROMANA sautéed chicken with fresh sage, prosciutto and..... <i>provolone in a demi glace sauce over sautéed spinach</i>	\$18.95
POLLO ALLA PIZZAIOLA CON GNOCCHI breast of chicken with garlic, oregano, tomato and..... <i>provolone cheese served with gnocchi</i>	\$18.95
CACCIATORE sautéed chicken with mushrooms and peppers in marinara sauce.....	\$18.95
CHICKEN LIMONCELLO sautéed chicken breast with asparagus, and a touch of Limoncello..... <i>shallots in a butter wine sauce</i>	\$18.95
CHICKEN AND SHRIMP BRUSCETTA chicken and shrimp sautéed in a white wine garlic sauce and..... <i>topped with provolone cheese</i>	\$19.95

~ VEAL (VITELLO) ~

served with a side of pasta and a tossed salad

FRANCESE veal dipped in a egg wash sautéed in lemon, wine and artichokes.....	\$21.95
PICCATA veal scaloppini sautéed with lemon wine capers on a bed of spinach.....	\$21.95
MARSALA veal scaloppini sautéed with mushrooms in Marsala Florio wine sauce.....	\$21.95
VEAL SORRENTINA veal scaloppini sautéed with garlic, oregano, cheese and..... <i>a splash of marinara, served over pasta</i>	\$22.95
VITELLO ALLA PRINCIPESSA veal topped with crabmeat and asparagus in a brandy sauce.....	\$22.95
SALTIMBOCCA veal scaloppini sautéed in a demi-glace sauce layered with prosciutto on a bed of spinach and..... <i>melted provolone with sage</i>	\$22.95
VEAL LIMONCELLO veal scaloppini sautéed with shallots, asparagus and a touch of Limoncello..... <i>in a butter wine sauce</i>	\$22.95
VEAL CACCIATORE veal scaloppini with mushrooms and peppers in a <i>marinara sauce over pasta</i>	\$21.95

~ SEAFOOD SPECIALTIES ~

Served with tossed salad

LOBSTER RAVIOLI <i>with baby shrimp in a blush sauce.....</i>	\$16.99
CAPPELLINI AL GRANCHIO <i>crabmeat sautéed in a cherry tomato garlic sauce and served over angel hair pasta</i>	\$18.99
SHRIMP ALLA GRECO <i>shrimp tossed with fresh garlic, fresh cherry tomato, pine nuts, spinach, and..... white wine over angel hair topped with feta cheese</i>	\$18.99
ZUPPA DI PESCE <i>clams, mussels, shrimp and calamari over linguini..... in your choice of red or white sauce</i>	\$23.99
CALAMARI MARINARA <i>calamari sautéed in garlic and olive oil..... then tossed with linguini in a marinara sauce</i>	\$18.99
MUSSELS AND SHRIMP <i>linguini tossed with mussels and shrimp in a white or red sauce.....</i>	\$18.99
VONGOLE <i>linguini tossed with 12-15 little neck clams in your choice of red or white sauce.....</i>	\$17.99
MUSSELS <i>linguini tossed with 15-17 mussels in your choice of red or white sauce.....</i>	\$16.99
CLAMS AND SHRIMP <i>linguini tossed with clams and shrimp in a red or white sauce.....</i>	\$18.99
SHRIMP SCAMPI <i>jumbo shrimp sautéed in a garlic white wine sauce with a side of linguini.....</i>	\$18.99
SHRIMP ALLA NAPOLETANA <i>jumbo shrimp sautéed in a lite garlic marinara sauce..... with a side of linguini</i>	\$18.99
TORTELLINI ALLA TONY <i>cheese tortellini sautéed with baby and jumbo shrimp with shallots in a blush sauce</i>	\$18.99

~ BEVERAGES ~

Coke, Diet Coke, Sprite, Orange, Root Beer, Lemonade, Fresh Brewed Ice Tea.....	\$2.25
Sparkling Mineral Water, San Pellegrino.....	\$3.75

~ DESSERT \$5.50 ~

Ask your server about our assorted desserts